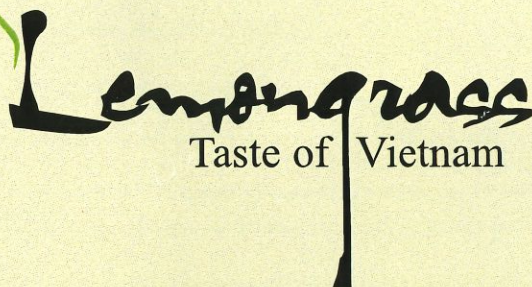


LUNCH MENU

Served until 3pm

Ph (316) 226-9127 • Fax (316) 226-9128
300 N. Mead #108 • Wichita, KS 67202
lemongrasswichita@gmail.com

The Nguyen family welcomes you to Lemongrass, where the cuisines of Vietnam, France and New Orleans come together for your enjoyment.



APPETIZERS

- Egg Rolls** – Deep fried pork and shrimp egg rolls served with nuoc cham or sweet-and-sour sauce. 5
- Spring Rolls** – Fresh rice paper wrapped with shrimp, pork, rice noodles and mint. Served with peanut sauce. 5
- Viet Wings** – Deep fried chicken wings tossed with garlic butter and spices. 6
- Lemongrass Wings** – Deep fried chicken wings with lemongrass and chiles. 6
- Crab Cakes** – Jumbo blue lump crab meat lightly breaded and fried. Served with sweet corn. 10
- Crabacado** – Whole ripe avocado topped with jumbo blue lump crab meat with a spicy cream sauce. 10

SALADS

- Beef Papaya Salad** – Sesame beef jerky, shredded green papaya, basil, and fried shallots served with sweet and spicy dressing. 9
- Shrimp Papaya Salad** – Shrimp, shredded green papaya, mint, crushed peanuts and sweet nuoc cham dressing. 10
- Chicken Salad** – Grilled five-spice chicken, spring greens, and crispy noodles, served with a sweet Asian vinaigrette. 8

SANDWICHES

- Bánh Mì** – Grilled pork, beef or chicken with pate, mayonnaise, pickles, cucumber, jalapeno and cilantro on French bread. 6
- New Orleans Po' Boy** – Fried shrimp, crab cakes or oysters topped with Cajun sauce on French bread. Served with French fries. 10

VEGETARIAN

- Egg Rolls** – Deep fried tofu served with nuoc cham or sweet-and-sour sauce. 5
- Spring Rolls** – Fresh rice paper wrapped with tofu. nuoc cham or sweet-and-sour sauce. 5
- Papaya Paradise Salad** – Shredded green papaya, pickled carrots and daikon, onion, fried shallots, basil, taro, yam, crispy noodles, and slightly spicy Lemongrass vinaigrette. 10
- Vegetarian Pho** – Tofu, vegetables and noodles in vegetarian broth. Served with bean sprouts, lime, jalapeno and basil. 9
- Shaky Tofu** – Tofu stir-fried with bell pepper, onion, special Lemongrass sauce over jasmine rice. 10
- Buddha Bowl** – Marinated and grilled tofu, vegetarian egg rolls, vermicelli noodles, lettuce, bean sprouts, pickled carrots, cucumber, sauteed scallions, mint, peanuts and nuoc cham. 12
- Veggie Stir Fry** – Stir-fried tofu, lemongrass, bean sprouts, vermicelli noodles, lettuce, pickled carrots, cucumber, sauteed scallions, mint, peanuts and nuoc cham. 10



Our mother, Anne Nguyen, grew lemongrass to flavor our meals, cure colds and even ward off mosquitoes. We use the citrusy herb here with love in many dishes here.

Nuoc cham is the traditional Vietnamese table sauce made of fish sauce, fresh lime juice, chiles, garlic and sugar. Spicy, sweet, salty and sour, it goes with just about anything.

PHO

Pho is the national soup of Vietnam. We simmer meats, herbs, vegetables and spices for 24 hours to achieve the rich, balanced broth. Served with bean sprouts, lime, sliced jalapeno and basil.

- Lemongrass Special Noodle Soup** – Pho with brisket, meatball, flank, sirloin, scallions and noodles in traditional broth. 10
- Beef Noodle Soup** – Pho with thinly sliced sirloin. 10
- Chicken Noodle Soup** – Pho with shredded chicken breast. 10
- Shrimp Noodle Soup** – Pho with jumbo shrimp. 13

ENTREES

- Kalbi** – Thin-cut beef short ribs served with jasmine rice and kimchi. 12
- Grilled Pork Chops** – Bone-in marinated pork chops, served with jasmine rice, cucumber and tomatoes. 11
- Golden Fried Chicken** – Marinated, battered and fried leg quarter served with garlic shallot soy sauce and chef's special rice and green beans. 11
- Fried Rice** – Sauteed beef or chicken, vegetables, rice and special house sauce. 8
Substitute shrimp or crab for \$3 more.
- Vermicelli Super Bowl** – Grilled shrimp, pork, egg rolls, vermicelli noodles, lettuce, bean sprouts, pickled carrots, cucumber, sauteed scallions, mint, crushed peanuts and nuoc cham. 12
- Vermicelli Solo Bowl** – Grilled pork, beef or chicken, vermicelli noodles, lettuce, bean sprouts, pickled carrots, cucumber, sauteed scallions, mint, crushed peanuts and nuoc cham. 10
Substitute shrimp for \$3 more.
- Lemongrass Stir Fry** – Beef or chicken, bean sprouts, minced lemongrass, vermicelli noodles, lettuce, pickled carrots, cucumber, mint and crushed peanuts. 10
Substitute shrimp for \$3 more.
- Beef Stew** – Slowly braised beef, carrots, onions, and lemongrass served with French bread. 10

LITTLE MEALS

- Shrimp Fried Rice** with French fries. 7
- Chicken Wings** with French fries. 7
- Pork Sandwich** with French fries. 7

DESSERT

- Fried Bananas** 6
- Chocolate Mousse Cake** 6
- Strawberry Cake** 6
- Cheesecake** 6



[Spicy]

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Warning: Consumption of peanut products could result in allergic reaction.

DINNER MENU

Served after 3pm

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APPETIZERS

- Egg Rolls** – Deep fried pork and shrimp egg rolls served with nuoc cham or sweet-and-sour sauce. 5
- Rocket Rolls** – Deep fried jumbo shrimp rolls served with lettuce and mint for wrapping and nuoc cham or sweet-and-sour sauce. 5
- Spring Rolls** – Fresh rice paper wrapped with shrimp, pork, rice noodles and mint. Served with peanut sauce. 5
- Viet Wings** – Deep fried chicken wings tossed with garlic butter and spices.
- Lemongrass Wings** – Deep fried chicken wings with lemongrass and chiles. 6
- Crab Cakes** – Jumbo blue lump crab meat lightly breaded and fried. Served with sweet corn. 12
- Crabacado** – Whole ripe avocado topped with jumbo blue lump crab meat with spicy cream sauce. 12
- Fireman's Shrimp** – Lime-marinated shrimp, shredded green papaya, peanuts, and Asian mint, tossed in a spicy Sriracha sauce. 12
- Wow Wow Shrimp** – Lightly battered and fried shrimp tossed in spicy cream sauce. 10
- Calamari** – Marinated and deep fried. Served with spicy cream sauce. 10
- Steamed Mussels** – White wine, garlic and butter. 10
- Cheese Tray** – Gouda, cheddar, blue cheese, grapes, apples, salami and crackers. 15

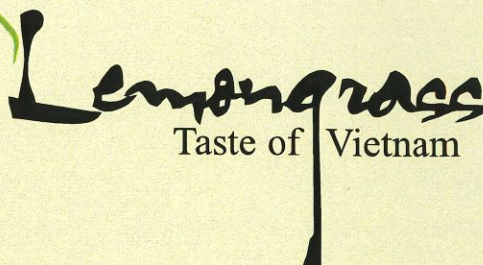
SALADS

- Heavenly Salad** – Shrimp, pork, shredded green papaya, pickled carrots, fried shallots, peanuts, clear noodles, mint and nuoc cham dressing. 12
- Beef Papaya Salad** – Sesame beef jerky, shredded green papaya, basil, and fried shallots served with sweet and spicy dressing. 9
- Chicken Salad** – Grilled five-spice chicken, spring greens, and crispy noodles, served with a sweet Asian vinaigrette. 8
- Salmon Salad** – Grilled salmon, spring greens, and crispy noodles served with a sweet Asian vinaigrette. 12

TASTE OF VIETNAM

Pho is the national soup of Vietnam. We simmer meats, herbs, vegetables and spices for 24 hours to achieve the rich, balanced broth. Served with bean sprouts, lime, sliced jalapeno and basil.

- Lemongrass Special Noodle Soup** – Pho with brisket, meatball, flank, sirloin, scallions and noodles in a traditional broth. 10
- Beef Noodle Soup** – Pho with thinly sliced sirloin. 10
- Chicken Noodle Soup** – Pho with shredded chicken breast. 10
- Shrimp Noodle Soup** – Pho with jumbo shrimp. 13
- Beef Stew** – Slowly braised beef, carrots, onions, and lemongrass served with French bread. 10
- Vermicelli Super Bowl** – Grilled shrimp, pork, egg rolls, vermicelli noodles, lettuce, bean sprouts, pickled carrots, cucumber, sauteed scallions, mint, peanuts and nuoc cham. 12
- Solo Bowl** – Grilled pork, beef or chicken, vermicelli noodles, lettuce, bean sprouts, pickled carrots, cucumber, sauteed scallions, mint, crushed peanuts and nuoc cham. 10
Substitute shrimp for \$3 more
- Stir Fry Noodles** – Beef or chicken, bean sprouts, minced lemongrass and vermicelli noodles served with lettuce, pickled carrots, cucumber, mint and crushed peanuts. 10
Substitute shrimp for \$3 more
- New Orleans Po' Boy** – Fried shrimp, crab cakes or oysters topped with cajun sauce on french bread served with french fries. 10
- Fried Rice** – Sauteed beef or chicken, vegetables, rice and special house sauce. 9
Substitute shrimp or crab for \$3 more



ENTREES

- 12oz Filet Mignon** – Grilled beef tenderloin served with sauteed mushrooms and asparagus. 28
- 16oz Ribeye** – Prime beef in a red wine-shallot sauce served with new potatoes and green beans. 25
- Kalbi** – Thin cut beef short ribs served with jasmine rice and kimchi. 15
- Earthquake Beef** – Butcher's cut beef stir fried with bell peppers and onions served with chef's special rice. 18
- Lamb Chops** – Grilled lamb chops served with new potatoes and asparagus. 25
- Grilled Pork Chops** – Grilled bone-in marinated pork chops served with jasmine rice, and fried eggs. 14
- Golden Fried Chicken** – Marinated, battered and fried boneless leg quarter served with garlic shallot soy sauce with chef's special rice and green bean. 14
- Claypot Salmon** – Pacific salmon filet simmered in a caramel sauce served with jasmine rice. 18
- Fried Catfish** – Lightly battered catfish filets with scallions and ginger served with chef's special rice. 12
- Jumbo Scallops** – Pan seared scallops served with chef's special rice and asparagus. 20
- Raw Bar** – Oysters, snow crabs, shrimp and crawfish - seasonal - ask server for details. Market Price

VEGETARIAN

- Egg Rolls** – Deep fried tofu served with nuoc cham or sweet-and-sour sauce. 5
- Spring Rolls** – Fresh rice paper wrapped with tofu, nuoc cham or sweet-and-sour sauce. 5
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- Shaky Tofu** – Tofu stir-fried with bell pepper, onion, special Lemongrass sauce over jasmine rice. 12
- Buddha Bowl** – Marinated and grilled tofu, vegetarian egg rolls, vermicelli noodles, lettuce, bean sprouts, pickled carrots, cucumber, sauteed scallions, mint, peanuts and nuoc cham. 12
- Veggie Stir Fry** – Stir-fried tofu, lemongrass, bean sprouts, vermicelli noodles, lettuce, pickled carrots, cucumber, sauteed scallions, mint, peanuts and nuoc cham. 12

LITTLE MEALS

- Shrimp Fried Rice** with French fries. 7
- Chicken Wings** with French fries. 7
- Pork Sandwich** with French fries. 7

DESSERT

- Fried Bananas** 6
- Chocolate Mousse Cake** 6
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